

**Installation and Use of
Refrigerator/Freezers
TR1240 & TR1241**

PLEASE HELP

IF THIS APPLIANCE IS REPLACING AN OLD REFRIGERATOR OR FREEZER WHICH IS GOING TO BE SCRAPPED, WE ASK YOUR ASSISTANCE IN PREVENTING CHILDREN FROM BECOMING TRAPPED INSIDE THE OLD MODEL BY ENSURING THAT ITS DOOR OR LID IS REMOVED BEFORE DISPOSAL.

INSTALLATION

After unpacking your new refrigerator/freezer, the interior, shelves, etc., should be washed as described later under "Cleaning". If possible, the cabinet should be located out of direct sunlight and away from extremes of temperature. It should not be immediately next to a cooker or other heat-producing appliance. The refrigerator/freezer will be quite heavy when loaded and it must therefore be stood on a firm, sound floor. It should also be level in both directions so that the defrost water will run properly along the drain channel under the cooling plate in the refrigerator section, to the drain tube at the back. If necessary, the level can be adjusted by means of the levelling screws provided under the front corners of the cabinet, — a spanner for adjusting them is supplied.

For correct functioning of the cooling systems, air must circulate freely over the sides and top of the cabinet and over the motor compressors and condensers at the back. To ensure sufficient air circulation for satisfactory operation, a vertical clearance of at least 50mm (2 inches) must be left over the top of the cabinet, and, for optimum performance, a space of at least 50mm (2 inches) should also be left at one side, or 25mm (1 inch) at each side. The space underneath must not be obstructed in any way. The back of the cabinet may be placed close to the wall but should not touch it. Do not install the refrigerator/freezer in a small pantry or in any other place with restricted ventilation.

The cooling systems are fitted with 220V (nominal) motors, suitable for use on 200 to 240V 50 c/s a.c. electricity supplies. The 3-wire mains lead is intended for connection to a 3-pin plug and a properly earthed socket outlet.

IMPORTANT: *The wires in the mains lead of this appliance are coloured in accordance with the following code:*

GREEN-AND-YELLOW : EARTH. BLUE : NEUTRAL. BROWN : LIVE.

As the colours of the wires in the mains lead may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:-

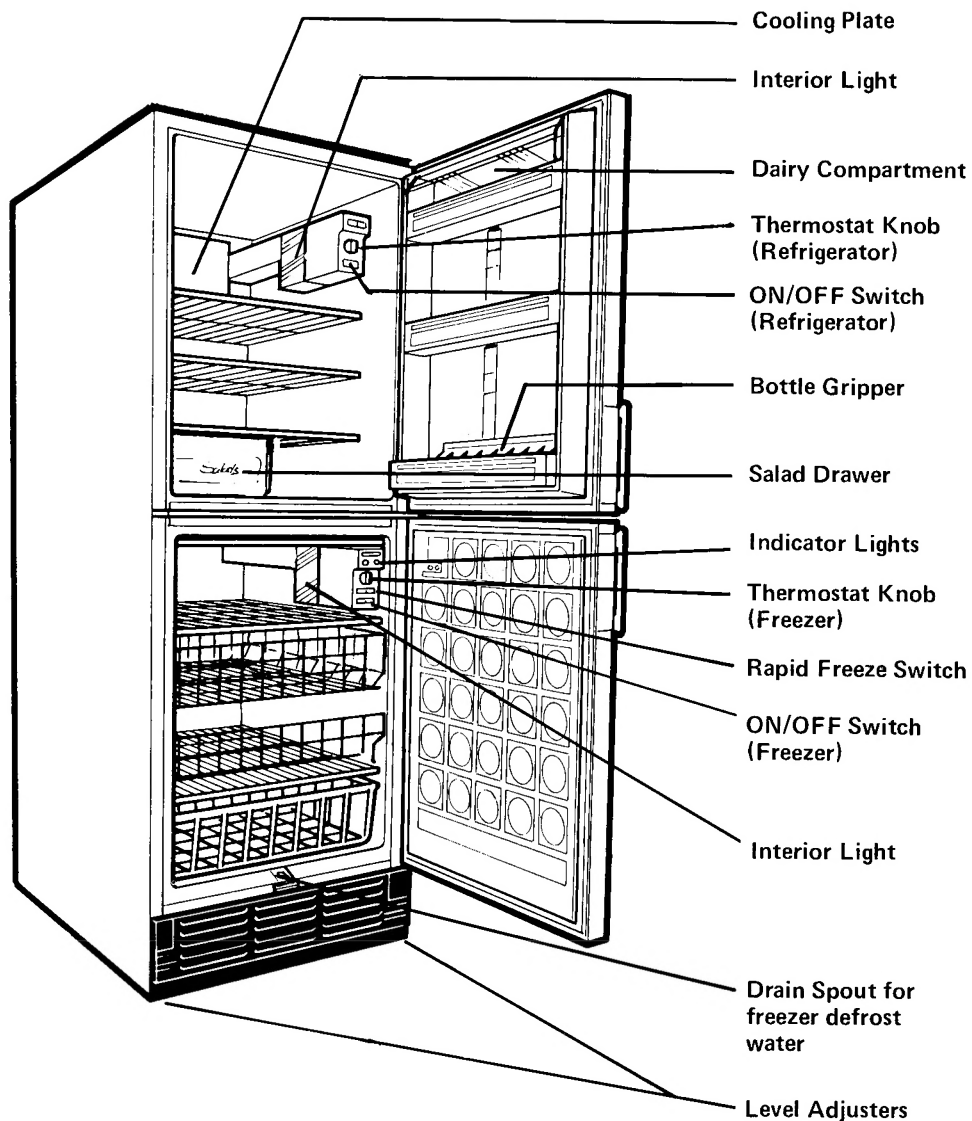
The wire which is coloured GREEN-AND-YELLOW must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol \equiv or coloured green or green-and-yellow.

The wire which is coloured BLUE must be connected to the terminal which is marked with the letter N or coloured black.

The wire which is coloured BROWN must be connected to the terminal which is marked with the letter L or coloured red.

WARNING — THIS APPLIANCE MUST BE EARTHED.

If a 13 amp. (B.S.1363) fused-plug is used, it should be fitted with a 13 amp. fuse. In other cases, the circuit to which the appliance is connected should be fitted with a 10 amp. fuse.



Evaporating Tray

A fixed evaporating tray is located in the motor compartment at the back of the cabinet to collect the defrost water which drains through a tube from the *refrigerator* section to this point as described later under "Defrosting".

Do not allow particles of food to collect in the drain channel under the cooling plate inside the refrigerator section otherwise they may enter and block the drain tube.

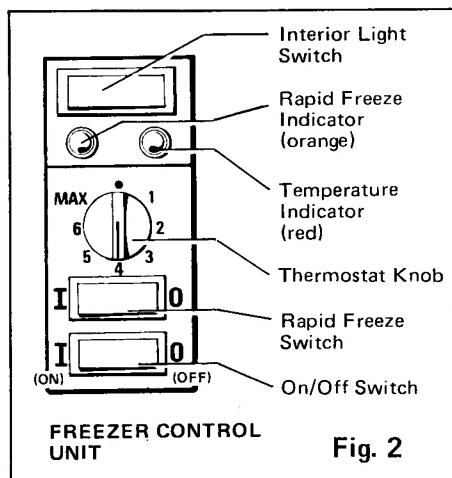
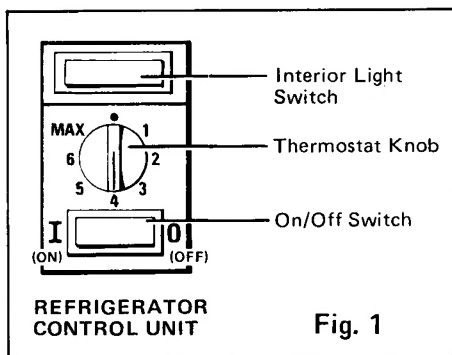
STARTING-UP

The refrigerator and freezer compartments are entirely separate storage spaces each being operated by its own motor/compressor and cooling system, controlled by separate thermostats. Each compartment can be operated independently of the other although, if a compartment is out of use and switched off for a period, its door should be left ajar.

The refrigerator and freezer sections each have their own control unit situated inside – see figs. 1 and 2.

To start up, connect the plug on the mains lead to the wall socket, switch the wall socket on, then depress the respective ON/OFF switches (figs. 1 and 2) to 'I'. Turn both thermostat knobs to setting No. 4. The motor compressors should then start operating.

NOTE: *When in use, parts of the outer casing will become warm. This is quite normal as part of the condenser system is incorporated in the body of the refrigerator/freezer.*



TEMPERATURE REGULATION

The temperature in the refrigerator/freezer will be influenced by such things as its location, room temperature, and the frequency and duration of door openings. These effects can be taken care of by changing the setting of the thermostat knobs.

Refrigerator (see fig. 1)

With the thermostat knob set at No. 4 suitable temperatures are obtained for the storage of fresh food under most conditions of use.

If more cooling is required, especially in hot weather, or when the refrigerator is well filled, the knob may be turned to a higher number.

If less cooling is required, in winter for instance, the knob should be turned to a lower number.

Remember to return the knob to its usual position when conditions return to normal.

Freezer (see fig. 2)

When the thermostat knob in the freezer is set at No. 4 suitable temperatures will be obtained [-18°C (0°F), or below] for the storage of frozen food under most conditions of use. In cold weather, the knob can be turned down to No. 3 but it must be returned to a higher setting when the weather is warmer again.

If colder temperatures are required in the freezer for some reason, the thermostat knob may be turned to a higher number. When fresh foods are to be frozen, refer to the section "Freezing Fresh Food" on page 7.

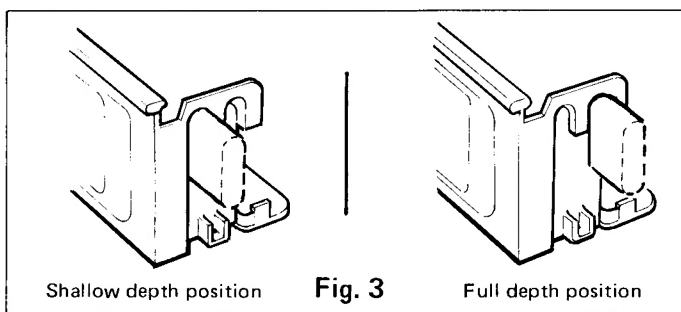
USING THE REFRIGERATOR

Storing Food in the Refrigerator Compartment

To prevent drying out and the transfer of flavours from one food to another, foods should always be stored in covered dishes or plastic bags or wrapped in foil or waxed paper. Avoid using large dishes and do not stack food or food containers too closely as this may interfere with the circulation of cold air within the cabinet.

The versatile door-shelf arrangement provides handy storage for bottles, tins, packets, etc., and there is a special gripper in the lower door shelf to hold differing sizes of bottles securely.

The centre door shelf has alternative height *and* depth positions; adjust it to suit your own storage requirements simply by removing it (hold at each end and lift upwards and out), and refitting, engaging the required slots in the ends of the shelf over the appropriate supports in the door, — see fig. 3.



NEVER PUT HOT FOOD INTO THE REFRIGERATOR

Milk

Wipe caps and bottles with a clean cloth before placing them in the door shelves.



Meat

Unwrap meat as soon as it comes from the butcher and wipe it with a clean cloth. Re-wrap in clean paper or foil or put it in a covered dish and place on a shelf in the refrigerator.



Fish

Remove any paper wrapping — wipe, re-wrap in clean paper and place fish in a covered dish surrounded by small pieces of ice. Generally speaking, it is not desirable to store fish longer than a day or two in the refrigerator compartment.



Salads

Wash and thoroughly clean green salad vegetables such as lettuce, spinach, celery and cress. Cut off any unwanted parts such as tops of carrots and radishes, trimmings of lettuce and celery tops. Wipe tomatoes and cucumber. Store in a covered container or in plastic bags.



Fruit

Fruit is kept in the refrigerator to check ripening changes and to make it more palatable and appetising. The citrus fruits — oranges, grapefruit and lemons — have a strong scent, so should be kept in a covered container, wrapped. They should not be placed in direct contact with plastic surfaces.

Soft fruits such as strawberries, cherries or peaches, are placed in the refrigerator to prevent over-ripening. Strawberries should be kept in a covered container and not washed until just before using. Melons and pineapples should be wrapped and left in the cabinet only long enough to be thoroughly chilled. Bananas should not be stored in the refrigerator.



Canned Foods

Many canned foods, such as meats and fruits, become more palatable when chilled before serving. Also, the chilling of canned cooked meat ensures that the meat is firm for slicing.

Fruit juices and tomato juice are more enjoyable when cold.

It is not necessary to store canned foods and drinks in your refrigerator all the time, — they need only be placed in the refrigerator two or three hours before consumption, to chill.




Wines and Other Beverages

All white wines — whether sparkling or not — should be served chilled, and the bottles should be placed in an upright position in the door shelves for about one hour before serving.

Lager and light beers should also be served chilled, and both Cola drinks and all varieties of soft drinks are greatly improved by being served cold.



USING THE FREEZER

The symbol  on the door of the freezer signifies that this compartment is suitable for the long-term storage of frozen food, and can also be used for freezing fresh food.

Instructions for starting-up, and temperature regulation, are given earlier, — see pages 4 and 5.

Indicator Lights and Rapid Freeze Switch (see fig. 2)

The freezer has two indicator lights, situated inside the freezer just above the thermostat knob, but visible from the outside through special viewers when the door is closed.

Temperature Indicator Light (Red)

The temperature indicator light is red and will start flashing as soon as the freezer is connected to the electricity supply and the on/off switch in the freezer is switched on. When the temperature inside the freezer approaches the correct level for the thermostat setting being used, the light will stop flashing and remain on continuously.

If the temperature inside the freezer rises unduly, the light will start flashing as a warning that something may be wrong — provided that electricity is still available. (The light may start flashing temporarily after the door has been opened or after placing a load of food in the freezer, but it should remain steady as soon as the temperature approaches the correct level again).

If at any time the control light goes out, or flashes, for an unknown reason, check the

- following points. (Refer to all items if the light goes out, or to items d, e, and f, if it flashes).
- a) Is the plug properly connected to the wall socket and is the socket switched on?
 - b) Is the freezer on/off switch (fig. 2) set at 'I' (ON)?
 - c) Is the fuse in the plug and/or circuit supplying the refrigerator/freezer in order?
 - d) Has the thermostat setting been adjusted recently?
 - e) Has there been or is there a power failure? Your lights or electric clocks may give some indication of this.
 - f) If the above are in order, have you recently put in a load of food, or has the door been left open, as this will raise the temperature temporarily.

If, after checking the above, you are not able to correct the fault, keep the door closed and apply for service without delay.

Orange Indicator Light and Rapid Freeze Switch

The ORANGE (left hand) light will come on as a reminder when the rapid freeze switch is in use as described later in the section "FREEZING FRESH FOOD".

LOADING THE FREEZER

After starting up the freezer for the first time, it is advisable to wait until the next day to ensure that it is working properly before loading it with frozen food. See then that the thermostat is at the correct setting (normally No. 4), and that the red indicator light is steady, showing that the correct storage temperature has been reached.

The freezer has a net storage volume of 138 litres (4.9 cubic feet), and will hold approximately 44 kg (98 lb) of mixed varieties of food. This is based on a nominal figure of 0.32 kg per litre (20 lb per cubic foot) but, in practice, some variations may occur in the amount which can be stored because of the different shapes and densities of food.

Frozen food should be placed in the freezer soon after purchase. Generally speaking, pre-packaged commercially frozen food should be stored in accordance with the frozen food manufacturer's instructions for a 3-star frozen food storage compartment, which means that most types of these foods can be stored in the freezer for up to three months. The length of storage time cannot be precisely stated however, as this varies very much with the nature of the frozen food. It is therefore important to take note of the food manufacturer's estimate of the permissible storage times for his products.

Bulk quantities of frozen food, delivered to the door, can usually be stored for longer periods as indicated by the manufacturer. Storage times for home frozen fresh food are given in the separate food freezing leaflet.

If frozen food is allowed to thaw, i.e. the packs become wet and limp, no attempt should be made to store or refreeze, — it should be consumed or disposed of within 24 hours.

WARNING — Never put bottles or cans of carbonated (gassy) drinks in the freezer as they may burst if the gas is forced out by freezing.

Care should be taken when handling and consuming water ices (e.g. iced lollies) taken directly from the freezer because of the possibility of cold burn (frost bite) when such ices are at very low temperatures.

FREEZING FRESH FOOD

Detailed information on the preparation and packaging of fresh foods for freezing, and their storage times, is given in the separate leaflet accompanying the freezer, and in various other publications available from booksellers and Freezer Agents.

The maximum recommended weight of fresh food which can be frozen per 24 hours is 11.0 kg (24.0 lb).

When fresh food is to be frozen, depress the rapid freeze switch to 'I' (ON) — see fig. 2, an hour or two before the food is ready to be placed in the freezer. The orange light will glow as a reminder that the rapid freeze switch is in use.

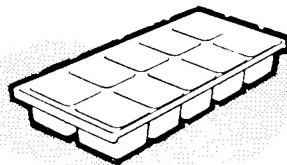
Freeze the food quickly by placing the packages on the top shelf. The packages should be in contact with the refrigerated shelf surface as far as possible, and spaced apart so that cold air can circulate between them.

After 24 hours, return the rapid freeze switch to the off position (0) and, if room permits, transfer the food to another part of the cabinet. No harm will be done if the rapid freeze switch is inadvertently left at its freezing position for longer periods although, for economy in operation, it should be returned to the off position as soon as it is practicable after the freezing period has been completed.

Ice-Making

Fill the ice-tray with water to within 5mm ($\frac{3}{16}$ ") from the top and place it in the freezer, directly on the top shelf.

To release the ice, hold the tray in both hands and give it a slight twist to loosen the cubes. Refill any spaces with water and return the tray to the freezer.



DEFROSTING

The cooling plate in the refrigerator compartment is equipped with a fully automatic defrosting arrangement which comes into operation at each cycle of the thermostat. The resultant water will run into the channel below the cooling plate and thence through a tube into the evaporating tray at the rear of the refrigerator. **The defrost water will then be evaporated automatically and the tray will not need emptying.**

The freezer compartment does not defrost by itself and it will be necessary to remove frost from the freezing shelves from time to time otherwise efficiency may be impaired. Soft frost can be removed from the shelves, before it accumulates too thickly, using a stiff bristle brush or a plastic scraper. Do not use sharp metal instruments, or a wire brush, as they may pierce the tubes and release the refrigerant, or damage the protective finish.

Occasionally, (usually once or twice a year), the freezer will need to be completely defrosted and cleaned and it is best to do this, if possible, when food stocks are relatively low.

Remove all frozen foods and temporarily store them in cardboard boxes wrapped in blankets or similar material to insulate them. Take out any other loose items from the freezer.

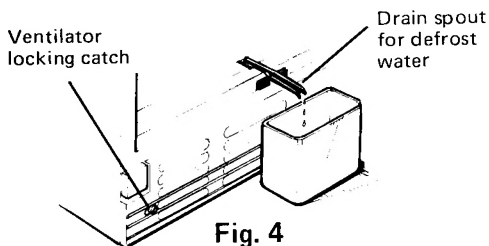


Fig. 4

At the bottom front of the interior lining is a fold-out drain spout. Pull this into its forward position (fig. 4) and place a suitable receptacle under it to collect defrost water. Switch off the freezer and defrost as quickly as possible by placing bowls of hot (not boiling) water on the freezing shelves, replenishing the hot water as necessary.

As the frost loosens, it may be carefully removed with a bristle brush or a plastic scraper.

NEVER USE SALT OR OTHER CHEMICAL AGENTS TO HASTEN DEFROSTING.

When all the frost has been removed, clean the cabinet thoroughly (see next item), fold back the drain spout, and switch on the freezer. See that the thermostat knob is at the correct setting and replace the food in the freezer. The red indicator light will flash until the temperature has returned to the appropriate level.

Remember that if the temperature of frozen food is allowed to rise unduly during defrosting, its storage life may be shortened.

CLEANING

Clean the cabinet thoroughly at intervals, as necessary. Switch off at the mains and defrost the freezer as described earlier. The cabinet interior and accessories can then be washed with a weak solution of bicarbonate of soda, then rinsed with warm water only and dried thoroughly. Do not wash any plastic parts in water that is more than hand warm and do not expose them to dry heat.

The outside of the cabinet should be dusted regularly and occasionally wiped down with a clean damp cloth, followed by a dry clean duster. The gloss finish can be maintained by the use of a mild wax polish, applied sparingly on the paintwork about once a month.

NEVER USE STRONG CHEMICALS OR ABRASIVE CLEANING MATERIALS ON ANY PART OF THE FREEZER.

The lower ventilator can be removed to clean underneath the cabinet by turning its two locking catches (fig. 4) 90° with a small coin, and pulling it forward. The left-hand catch should be turned clockwise, and the right-hand catch anti-clockwise to remove the ventilator.

TO SHUT DOWN THE REFRIGERATOR/FREEZER

To shut down both the refrigerator and freezer compartments, switch off and remove the plug from the wall socket.

If only one of the compartments is to be put out of use, switch off the switch on the control unit in the compartment concerned.

When either or both of the compartments are not in use, the door or doors should be left ajar after emptying, cleaning, and drying the compartment, to allow fresh air to circulate inside.

Remember that, if the electricity supply is turned off at the main switch, the refrigerator/freezer will not operate. When going away for a period, on holiday for instance, **do not turn off at the mains unless it is intended to put the cabinet out of use.**

INTERIOR LIGHT BULB

The interior lights are fitted with screw-in type S.E.S. 15 or 25 watt 240V bulbs. If it is necessary to fit a new bulb at any time, first disconnect the mains lead plug from the electricity supply.

To gain access to the bulb, its cover must be removed; do this (one end at a time on the long cover of the TR1240) by pushing down on the top of the cover whilst gripping the bottom edge and flexing it firmly away from the side of the lining until the lower clips of the cover disengage from the light housing. When refitting the cover, first engage the hooks at the top of the cover over their locations at the top of the housing, then push the lower clips into place.

Replacement of light bulbs is not a free under guarantee service.

DOOR HANG

In the case of the model TR1241, the doors can be hinged on the opposite side by calling in an Electrolux Service Representative. A charge would be made for this service. Alternatively, door change instructions can be obtained by applying to Electrolux Regional Offices. A stamped, self-addressed envelope, included with your application, would be appreciated.

THE FREEZER – FURTHER INFORMATION

For the long-term storage of frozen foods (i.e. up to three months for pre-packaged commercially frozen food, and up to a year for home frozen fresh food), the temperature in the freezer should be -18°C (0°F) or below. It does not matter if lower temperatures are obtained, but operating a freezer continuously at temperatures considerably lower than this will only increase the running cost with little corresponding benefit.

If only a small amount of fresh food is to be frozen, it may not be necessary to set the rapid freeze switch to the freezing position for the full 24 hour period. One's experience will play a part here, but as it is often difficult to tell when the food has been frozen completely, it is wiser to keep to the full 24 hour freezing period if there is any doubt on this point.

The stock of foods should be used in rotation as far as possible to prevent any items being left for excessive periods. Packages should preferably be marked with a code or date indicating when they are placed in the freezer, and it is a good idea to keep a simple record of what is being stored, and the dates, to assist when re-ordering fresh supplies.

If you hear the sounds caused by the refrigerant circulating through the cooling system, this is not detrimental and will be less obvious when the freezer is loaded with food.

If your freezer breaks down or if there is an isolated power failure, there will be no noticeable effect on the storage life of the food provided it does not thaw before the freezer is operative again. The time taken to thaw would depend on the amount of food in the freezer and the prevailing room temperature, and could be as long as 24 hours or more under favourable conditions. During such times, the freezer door should be kept closed. Repeated short-time power failures should have no effect provided the food does not thaw.

Never put hot food into the freezer.

This Guarantee is offered to you as an extra benefit and does not affect your legal rights.

Guarantee

Electrolux products are carefully designed, manufactured, tested and inspected and in consequence we can undertake to replace or repair any part found to be defective in material or workmanship, within one year of delivery to the original purchaser, free of any charge.

The guarantee is only conditional upon the appliance being correctly installed and used in accordance with the Company's instructions under normal domestic conditions in European temperate climates. It may however be invalidated by unauthorised repair or modification of the appliance.

The Company does not accept any additional liability for defects arising from normal wear and tear, neglect, or accident. The interior light bulbs and glassware are also excluded from the guarantee.

Customers are asked to assist the Company to carry out its undertaking under this guarantee by filling in the details on the enclosed registration card and returning it within 14 days. This will provide valuable statistical information.

Proof of the date of purchase will be required before free service is provided. Addresses where service can be requested are listed on page 12.

We must point out that this guarantee does not cover liability for loss of food or other contents, but would draw your attention to the insurance facilities described on the separate leaflet.

IMPORTANT

**For future reference, please
enter the date of purchase in
this panel**

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Electrolux Service Organisation

Requests for service should be made to

your nearest Electrolux Service Office. Please specify Model Number when applying.

† SOUTHERN REGION

Electrolux Ltd., Hippodrome House, Birchett Rd,
Aldershot, Hants GU11 1LU

Aldershot 24505 (STD code 0252).

*For Southern, South Eastern and South Western
Electricity Board areas.*

Brighton area. 12 Gloucester Place,
Brighton 694341 (STD code 0273).

Devon and Cornwall. 231 Albert Road,
Devonport, Plymouth 58161 (STD code 0752).

Avon and Somerset. Templar House, Temple Way,
Bristol 211876 (STD code 0272).

Jersey. 1A Victoria Road, Georgetown,
St Saviour. Central 22138 (STD code 0534)

† EASTERN AND LONDON REGION

Electrolux Ltd., (Eastern & London Service Office),
Oakley Road, Luton, Beds. LU4 9QQ

Luton 55966 (STD code 0582)

For Eastern and London Electricity Board areas.

Thames area of Essex. 638 London Road,
Westcliffe. Southend 354313 (STD code 0702).

Norwich area. 1 Malthouse Lane, Norwich 614157
(STD code 0603).

†

Users residing within 20/30 miles of Croydon,
including all London Postal Districts, may tele-
phone 01-686 4321 to register service requests.

MIDLANDS & SOUTH WALES REGION

Electrolux Ltd., 3 Strensham Hill, Moseley,
Birmingham B13 8AQ (021-449 5252).

*For Midlands and East Midlands Electricity
Board areas.*

Nottingham area. 15 Heathcoat Street,
Nottingham 48355 (STD code 0602).

Potteries area. 107 Church Street,
Stoke-on-Trent 413414 (STD code 0782).

South Wales Electricity Board area.

19 David Street, Cardiff 387444

(STD code 0222).

Powell Duffryn House, Adelaide Street,
Swansea 51848 (STD code 0792).

NORTHERN REGION

Electrolux Ltd., Record Mill, Empire Street,
Great Harwood, Blackburn, Lancs. BB6 7SR

Great Harwood 886666 (STD code 0254).

For North Western Electricity Board area.

Manchester area. 88 Bury Old Road,
Whitefield, Manchester (061-798 9689)

Merseyside & North Wales Electricity Board area.

141 Brook Street, Chester 312038
(STD code 0244).

Yorkshire Electricity Board area. 70 Cross
Gates Road, Leeds 608511 (STD code 0532).

SCOTLAND & NORTH EASTERN REGION

Electrolux Ltd., 5 Wellington Street,
Glasgow G2 6JB (041-204 0411).

For Scottish Electricity Board areas.

Aberdeen area. 8 Cornhill Arcade, Cornhill Drive,
Aberdeen 695761 (STD code 0224).

Dundee area. 119 Hilltown, Maxwell Shopping
Precinct. Dundee 22630 (STD code 0382).

Tyne & Wear/Durham areas. 1 Eastbourne
Avenue, Gateshead 782381 (STD code 0632).

Teesside/N. Yorks. areas. 49 Mandale Road,
Thornaby, Stockton-on-Tees 64848
(STD code 0642).

NORTHERN IRELAND

Electrolux Ltd., 27 Franklin Street, Belfast
BT2 8DU Belfast 27512 (STD code 0232).

SOUTHERN IRELAND

Electrolux (Santry) Ltd., Santry Avenue, Santry,
Dublin 9. Dublin 373721 (STD code 0001).

This appliance conforms with the requirements of EEC Directive No. 76/889 relating to
radio interference.

TR1240 & TR1241 – LUX MODELS, MADE IN SWEDEN



ELECTROLUX LTD., LUTON,
BEDS., ENGLAND, LU4 9QQ